

Wednesday to Sunday from 5pm till close

FRENCH ONION SOUP 15
aceto balsamic, gruyere
bone marrow

AMUSES BOUCHES & APPETIZERS

ARTICHOKE DIP 14

mozzarella, cream cheese, spinach,
parmesan, cayenne, panko crust

CRISPY ZUCCHINI 16

homemade breadcrumbs,
parmesan, harissa mayonnaise

SPICY GREEN BEANS 14

garlic, soy sauce, red pepper flakes

BEEF CARPACCIO* 17

rib eye fillet, parmesan,
arugula, capers

FRIED CALAMARI 15

homemade breadcrumbs, lemon
aioli, hot cherry peppers

TUNA TARTARE* 19

crostini, avocado, piment d'espelette

CROQUETTE 18

homemade breadcrumbs, chicken filling
harissa Aioli

LEEK SOUP 11

coconut milk, potatoes, chives, crostini



SALADES & BURRATA

BURRATA 16

charred tomatoes, garlic,
basil pesto, roasted red peppers

THAI PEANUT SALAD 17

soba noodle, bell peppers, soy
mushrooms, red cabbage, edamame,
peanut

ADD GRILLED CHICKEN SKEWERS +7

ADD GRILLED SHRIMP +10

SAUVAGE CÉSAR SALAD 15

cherry tomatoes, croutons, romaine
lettuce, roasted corn, green olive,
parmesan

ADD GRILLED CHICKEN SKEWERS +7

ADD GRILLED SHRIMP +10

PLATS PRINCIPAUX

GLAZED EGGPLANT 22

burrata, sauce chimichurri,
pomegranate seeds, ginger, soy
sauce, sesame oil

MUSHROOM RISSOTO 27

wild mushrooms, garlic, cream,
parmesan cheese, white wine

RATATOUILLE LASAGNA 22

zucchini, eggplant, tomatoes,
mozzarella, red pepper

BRANZINO TAJINE* 32

couscous, red pepper, chickpeas,
homemade tomatoes sauce

STEAK FRITES* 35

rib eye 9 oz, bone marrow sherry
butter, brandy onions, peppercorn
sauce, truffle fries

GNOCCHI 24

blue cheese, bacon,
double cream, parmesan

MUSSELS 22

curry, coconut milk, white
wine, shallots, toasted bread
ADD FRIES +8

ROASTED CHICKEN 30

signature half chicken, sweet
potatoes gnocchi, coconut milk, fried
swiss chard

SAUVAGE CHEESEBURGER* 20

house butter blend, crispy shallots,
iceberg lettuce, tomato, sauvage
sauce, truffle fries
ADD BACON +3

FOR THE TABLE

CHAMPIGNONS 11 TRUFFLE FRIES 10
FRENCH FRIES 8 SALADE VERTE 9
PLANTAINS 8

GHEESE AND/OR CHARGUTERIE BOARD

Sauvage's selection - One for \$6 / Board for \$22

prosciutto dry cured ham

saucisson sec dry cured pork sausage

coppa pork shoulder

pistachio mortadella pistachio

bonne bouche goat - past. VT

brie cow - past. FR

kunik cow+goat - past. NY

triple play cow+sheep+goat - past. WI



*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% Operation Fee (pre-tax) will be added to all checks. A 20% gratuity is added to all tables of six or more

SIGNATURE COCKTAILS

libertine 14

vodka, lillet rose, lychee, lemon, club soda

risky affair 14

mezcal, ancho reyes, passion fruit, lime, spicy rim

amour fou 14

dark rum, ginger, lemon, orgeat, angostura, candied ginger

midnight hibiscus margarita 14

tequila, hibiscus juice, triple sec, lime, act. charcoal

campfire 14

whiskey, maple syrup, chocolate bitter

pear sour 14

pear brandy, pear nectar, lemon, egg white, walnut bitter

borrachita 15

tequila, mezcal, ginger, mango, orgeat, lime

high fashion 14

gin, st germain, grapefruit, rhubarb bitter

winter sangria 14

red wine, grand marnier, cranberry, orange

SAUVAGE'S SPRITZS

provence spritz 14

rose wine, bar hill gin, strawberries, club soda, mint

from paris to boston 14

aperol, grapefruit juice, grapefruit liqueur, prosecco

lost in translation 14

yuzu infused sake, vodka, lemon, ginger beer

sauvage G&T 14

gin infused violet, st-germain, fever tree tonic, rosemary

GROWN UP COFFEE

sauvage espresso lini 15

spiced rum, espresso liqueur, irish cream, cold brew

the dude 13

vanilla vodka, espresso liqueur, hazelnut liqueur, milk, nutella rim

ZERO PROOF

self care 8

pineapple, orange, coconut cream, tonic water

no problemo 9

agave blanco, mango, jalapeño, lime, club soda, salt rim

moulin rouge 8

hibiscus juice, lemon, ginger beer, angostura bitter

hibiscus sunrise 9

italian aperitivo, hibiscus juice, orange juice, passion fruit, club soda

blackberry smash 9

zero proof american malt, lime, blackberry, mint

parisian sakura 8

lychee, ginger syrup, lime, club soda



WINE OF THE MONTH

chianti

poggio argentale 12 | 46
tuscany IT 2015

SPARKLING

- crémant brut** domaine colin, crémant, brut, limoux FR 12 | 46
crémant rosé domaine paul buisse, loire valley FR 14 | 56
champagne nicolas feuillate, brut, champagne FR N.V. 20 | 95

WHITE WINES

- sauvignon blanc** domaine paul buisse, loire valley FR 2021 13 | 50
sancerre domaine de rome, loire valley FR 2021 65
chenin blanc saumur, chateau de villeneuve, loire valley FR 2020 56
pinot grigio chemistry, willamette valley, oregon US 12 | 46
riesling domaine le freud, cuvée prestige, alsace FR 2020 55
verdejo menade, rueda, castilla y leon SP 2021 45
gruner veltliner meinklang, burgenland AUT 2021 45
chardonnay jean marc brocard, chablis, bourgogne FR 2021 14 | 53
chardonnay chablis, domaine oudin, bourgogne FR 2020 80

ORANGE & PINK WINES

- moscato orange** cantina marilina, cuè, sicily IT 2021 16 | 61
grenache rosé barbebelle, provence FR 2021 13 | 50
sancerre rosé domaine de la villaudière, loire valley FR 2022 60

RED WINES

- pinot noir** folk machine, central coast, california US 2021 15 | 57
pinot noir pommard, cuvée william, bourgogne FR 2016 135
gamay domaine eugène carrel, vieilles vignes FR 2020 42
côte du rhone maison parel, rhône valley FR 2020 14 | 64
malbec allamand, valle de uco, mendoza ARG 2017 45
syrah crozes-hermitage, equinoxe, rhône valley FR 2021 65
sangiovese chianti, poggio argentale, tuscany IT 2016 12 | 46
nebbiolo poderi cellario, langhe, piedmont, IT 2020 55
cabernet sauvignon bordeaux, château beau rivage de by bordeaux FR 2018 15 | 57
cabernet sauvignon st-emilion grand cru, château haut-segottes bordeaux FR 2019 105
zinfandel les lunes wine, sonoma county, california US 70

BEERS & CIDERS

- flower child - **ipa** 6.5% (16oz) 10
remain in light - **hoppy pilsner** 5% (12oz) 8
upside dawn - **golden ale** 0% (12oz) 7
1664 kronenbourg FR - **lager** 5.5% 8
BLANC kronenbourg - **wheat ale** 5% 8
la chouffe - **belgium ale** 8% 9
aval cider FR - **gf cider** 8% 8
tecate - **mexican pale lager** 8% 6

